

GINGER

AT THE ARBORETUM

Weekend Brunch

Saturday and Sunday from 9am - 11am

Using biodynamic free-range eggs from Mulloon Creek Farm + Allsun Farm, bacon + ham from Balzanelli, Allsun Farm + Ingelara Farm vegetables + breads from Sanoma Bakery + Deeks gluten free bakery

Ginger's Florentine poached eggs, double smoked ham, wilted seasonal greens, citrus hollandaise, soft herbs + native pepper berry on toasted Turkish bread \$19

Gingerbread waffles, blood orange curd, whipped quark, orange segments, orange blossom syrup, spiced walnut crumb + micro mint \$22 V

Potato + Gruyère fritters, apple chutney, crispy bacon + shaved fennel, lemon + dill \$24

Smashed avocado, beetroot hummus, Meredith sheep's milk labneh, fried kale, pepita + poppy seed dukkha on toasted Sonoma Bakery miche sourdough \$22 V GF on request

'Saag' style baked eggs; spiced silverbeet + chickpea, smoked yoghurt, mint + coriander, curry leaf oil + buttered flat bread \$24 V GF on request

The Hungry Forester Allsun Farm eggs, Boxgum bacon, chipolatas, Spanish morcilla sausage, braised black eye beans, baked mushrooms, wilted spinach, confit blistered cherry tomatoes, potato röesti + toasted sourdough \$28 GF on request

From chooks with love; two Mulloon Creek Farm eggs of your choice + toasted sourdough \$15

Add your favourite extras for \$5 each

fresh avocado

grilled bacon (let us know if you want it crispy)

Spanish morcilla sausage

spinach

two eggs your way

beetroot hummus

braised black eye beans

citrus hollandaise

whole baked field mushrooms

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Sparkling

2019 Copabella Prosecco	<i>Tumbarumba</i>	\$12	\$50
NV Gallagher Duet Pinot Noir Chardonnay	<i>Murrumbateman</i>	\$14	\$52

Rosé

2019 Lerida Estate Rosé	<i>Canberra District</i>	\$10	\$45
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White

2019 Nick O'Leary Riesling	<i>Canberra District</i>	\$15	\$55
2019 Bourke Street Sauvignon Blanc	<i>Canberra District</i>	\$10	\$48
2018 Eden Road Long Road Chardonnay	<i>Canberra District</i>	\$13	\$52
2021 Mount Majura Pinot Gris	<i>Canberra District</i>	\$15	\$55

Red

2019 Bourke Street Pinot Noir	<i>Canberra District</i>	\$10	\$48
2017 Gallagher Shiraz	<i>Murrumbateman</i>	\$12	\$50
2019 Lerida Estate Tempranillo	<i>Canberra District</i>	\$14	\$56
2012 Dog Trap Cabernet Sauvignon	<i>Canberra District</i>	\$12	\$50
2018 Eden Road Long Road Syrah	<i>Canberra District</i>	\$12	\$50
2019 Nick O'Leary Sangiovese	<i>Canberra District</i>	\$15	\$55
2019 Lark Hill Dark Horse Sangiovese	<i>Canberra District</i>		\$59

Beer + cider selection

Hahn Premium Light	\$8
Young Henrys Cider	\$9
Capital Brewing Co, Coast Ale	\$8
Capital Brewing Co, Trail Ale	\$8
Bentspoke, Morts Gold	\$9

Soft Drinks + Juices

Coca Cola, Sprite, Lift, Coke No Sugar	\$4
Noah's straight apple or orange juice	\$5
Noah's Juice Smoothie	\$5
Apple + guava & blackcurrant, apple + nectarine & pineapple	
Bundaberg selection	\$4
Ginger beer, lemon lime + bitters, guava, passionfruit, tropical mango	
Kombucha - please ask our friendly staff for today's flavours	\$5
Sparkling mineral water 750ml	\$12
Iced coffee + iced chocolate	\$8
Milkshakes chocolate, strawberry, vanilla, caramel	\$7
Kids Milkshakes	\$5

Tea + Coffee

ONA Coffee, any style	\$4/\$4.8
Soy, Lactose Free, Almond	add \$1
Double shot, syrup: vanilla, hazelnut, caramel	add 50c
Hot chocolate	\$4.8
Chai latte	\$4.8
T2 Tea	\$5
English breakfast, Earl Grey, Chai, Just Peppermint, Sencha, Lemongrass + Ginger	